



Salad

BONNELL'S HOUSE SALAD

Baby greens from Young's Greenhouse tossed with jalapeno and garlic vinaigrette and topped with queso fresco

Entrée

FIRE ROASTED CHILE RELLENO

Stuffed with grilled local vegetables, pesto, Pureluck Farms goat cheese and Veldhuizen Texas star cheese, served over roasted vegetable jasmine rice and spicy roasted tomato sauce

SOUTHWESTERN CHICKEN STACK

Smoked free-range chicken layered with corn tortillas, queso fresco, avocado, guajillo chile sauce and salsa verde

GRILLED CHICKEN BREAST

*Served over chipotle mashed potatoes with sautéed haricots verts
Finished with whole grain mustard demi glace*

BACON-WRAPPED ANDOUILLE STUFFED PORK TENDERLOIN

*Topped with roasted garlic demi glace
served with green chile cheese grits and assorted vegetables*

Dessert

MARGARITA KEY LIME PIE

TRES LECHES CRÈME BRULEE

DINNER: \$45.00 per person

Price does not include tax; gratuity; or alcoholic/bottled/canned/specialty beverages



First Course

APPETIZER SAMPLER

*Crispy Quail Leg, Oyster Texasfeller, Elk Taco,
and Texas Bruschetta*

Second Course

BONNELL'S HOUSE SALAD

*Baby greens from Young's Greenhouse tossed with
jalapeno and garlic vinaigrette and topped with queso fresco*

Third Course

FIRE ROASTED CHILE RELLENO

*Stuffed with grilled local vegetables, pesto,
Pureluck Farms goat cheese and Veldhuizen Texas star cheese,
served over roasted vegetable jasmine rice and spicy roasted tomato sauce*

SOUTHWESTERN CHICKEN STACK

*Smoked free-range chicken layered with corn tortillas,
queso fresco, avocado, guajillo chile sauce and salsa verde*

GRILLED CHICKEN BREAST

*Served over chipotle mashed potatoes with sautéed haricots verts
Finished with whole grain mustard demi glace*

BACON-WRAPPED ANDOUILLE STUFFED PORK TENDERLOIN

*Topped with roasted garlic demi glace
served with green chile cheese grits and assorted vegetables*

Dessert

MARGARITA KEY LIME PIE

TRES LECHES CRÈME BRULEE

DINNER: \$59.00 per person

Price does not include tax; gratuity; or alcoholic/bottled/canned/specialty beverages



First Course

LEMON CAESAR

Romaine lettuce tossed with lemon Caesar dressing and Parmigiano-Reggiano

BONNELL'S HOUSE SALAD

Baby greens from Young's Greenhouse tossed with jalapeno and garlic vinaigrette and topped with queso fresco

Second Course

PECAN-CRUSTED TEXAS REDFISH

Copper Shoals redfish topped with jumbo lump crab brown butter served with roasted vegetable jasmine rice and haricot verts

QUAIL & MUSHROOM PASTA

Crimini mushroom, black truffles, penne pasta

BUFFALO TENDERLOIN

Pepper-crusting buffalo filet, pan-seared and topped with a silky whiskey cream sauce served with grilled asparagus and truffled pommes frites

TEXAS RIBEYE

Grilled Texas ribeye, topped with demi-glace, served with chipotle mashed potatoes and grilled asparagus

Third Course

TRES LECHES CRÈME BRULEE

GIGI'S CHOCOLATE AMARETTO CAKE

DINNER: \$55.00 per person

Price does not include tax; gratuity; or alcoholic/bottled/canned/specialty beverages



First Course

APPETIZER SAMPLER

*Crispy Quail Leg, Oyster Texasfeller, Elk Taco,
and Texas Bruschetta*

Second Course

LEMON CAESAR

*Romaine lettuce tossed with lemon Caesar
dressing and Parmigiano-Reggiano*

BONNELL'S HOUSE SALAD

*Baby greens from Young's Greenhouse tossed with
jalapeno and garlic vinaigrette and topped with queso fresco*

Third Course

PECAN-CRUSTED TEXAS REDFISH

*Copper Shoals redfish topped with jumbo lump crab brown butter
served with roasted vegetable jasmine rice and haricot verts*

QUAIL & MUSHROOM PASTA

Crimini mushroom, black truffles, penne pasta

BUFFALO TENDERLOIN

*Pepper-crusting buffalo filet, pan-seared and topped with a silky whiskey cream sauce
served with grilled asparagus and truffled pommes frites*

TEXAS RIBEYE

*Grilled Texas ribeye, topped with demi-glace, served with
chipotle mashed potatoes and grilled asparagus*

Dessert

TRES LECHE CRÈME BRULEE

GIGI'S CHOCOLATE AMARETTO CAKE

DINNER: \$69.00 per person

Price does not include tax; gratuity; or alcoholic/bottled/canned/specialty beverages



First Course

BONNELL'S HOUSE SALAD

Baby greens from Young's Greenhouse tossed with jalapeno and garlic vinaigrette and topped with queso fresco

ROASTED TOMATO AND JALAPENO SOUP

Second Course

PECAN-CRUSTED TEXAS REDFISH

Copper Shoals redfish topped with jumbo lump crab brown butter served with roasted vegetable jasmine rice and haricot verts

QUAIL & MUSHROOM PASTA

Crimini mushroom, black truffles, penne pasta

BUFFALO TENDERLOIN

Pepper-crusting buffalo filet, pan-seared and topped with a silky whiskey cream sauce served with grilled asparagus and truffled pommes frites

TEXAS RIBEYE

Grilled Texas ribeye, topped with demi-glace, served with chipotle mashed potatoes and grilled asparagus

MIXED GRILL

Wild game plate featuring elk tenderloin, buffalo tenderloin, homemade Andouille sausage and half a grilled Bandera quail topped with wild game demi-glace, served with green chile cheese grits and grilled cactus

Third Course

MARGARITA KEY LIME PIE

GIGI'S CHOCOLATE AMARETTO CAKE

DINNER: \$65.00 per person

Price does not include tax; gratuity; or alcoholic/bottled/canned/specialty beverages



First Course

APPETIZER SAMPLER

*Crispy Quail Leg, Oyster Texasfeller, Elk Taco,
and Texas Bruschetta*

Second Course

BONNELL'S HOUSE SALAD

*Baby greens from Young's Greenhouse tossed with
jalapeno and garlic vinaigrette and topped with queso fresco*

ROASTED TOMATO AND JALAPENO SOUP

Third Course

PECAN-CRUSTED TEXAS REDFISH

*Copper Shoals redfish topped with jumbo lump crab brown butter
served with roasted vegetable jasmine rice and haricot verts*

QUAIL & MUSHROOM PASTA

Crimini mushroom, black truffles, penne pasta

BUFFALO TENDERLOIN

*Pepper-crusting buffalo filet, pan-seared and topped with a silky whiskey cream sauce
served with grilled asparagus and truffled pommes frites*

TEXAS RIBEYE

*Grilled Texas ribeye, topped with demi-glace, served with
chipotle mashed potatoes and grilled asparagus*

MIXED GRILL

*Wild game plate featuring elk tenderloin, buffalo tenderloin, homemade Andouille sausage
and half a grilled Bandera quail topped with wild game demi-glace,
served with green chile cheese grits and grilled cactus*

Dessert

MARGARITA KEY LIME PIE

GIGI'S CHOCOLATE AMARETTO CAKE

DINNER: \$79.00 per person

Price does not include tax; gratuity; or alcoholic/bottled/canned/specialty beverages